



FRENCH/ITALIAN BREAD DOUGH

11639

19 oz.

Nutrition Facts

Serving size	1/8 loaf (55g)
Amount per serving	
Calories	160
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 310mg	13%
Total Carbohydrate 30g	11%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 33mg	2%
Iron 2mg	10%
Potassium 54mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutrients	Per 100g
Basic Components	
Calories (kcal)	287.39
Protein (g)	11.24
Carbohydrates (g)	55.62
Dietary Fiber (g)	2.05
Total Sugars (g)	1.89
Added Sugar (g)	0.68
Fat (g)	2.29
Saturated Fat (g)	0.58
Trans Fatty Acid (g)	0
Cholesterol (mg)	0
Vitamins	
Vitamin A (IU)	0.75
Vitamin C (mg)	7.08
Vitamin D (mcg)	0
Minerals	
Calcium (mg)	60.94
Iron (mg)	3.36
Potassium (mg)	98.61
Sodium (mg)	573.3

PRODUCT INFORMATION

TYPE: ----- Frozen Dough

MINIMUM GUARANTEED

DISTRIBUTOR SHELF LIFE: ----- 30 Days

UNIT NET WT: ----- 19 oz.

TARGET FROZEN LENGTH: ----- 13.16"

TARGET FROZEN DIAMETER: ----- 1.89"

UNITS PER CASE: ----- 21

TARGET BAKED LENGTH: ----- 16.5"

TARGET BAKED DIAMETER: ----- 5.411"

TARGET BAKED HEIGHT: ----- 3.44"

CASE DIMENSIONS: ----- 18.87x9.5x9.0 (inches)

CASE NET WEIGHT: ----- 24.94 lbs.

CASE GROSS WEIGHT: ----- 26 lbs.

CASE CUBE: ----- .93

TI-HI: ----- 10x6

GTIN: ----- 00078296116392

CASES PER

PALLET: ----- 60

DOT #: ----- 656762



Ingredients:

ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CONTAINS LESS THAN 2% OF SALT, SOYBEAN OIL, DEXTROSE, CULTURED WHEAT SPONGE, MONOCALCIUM PHOSPHATE, CALCIUM SULFATE, AMMONIUM CHLORIDE, AMMONIUM SULFATE, CALCIUM PEROXIDE, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, WHEAT GLUTEN, ENZYMES, CALCIUM PROPIONATE (PRESERVATIVE).
CONTAINS WHEAT. MAY CONTAIN EGG, SOY.

Storage, Handling & Shelf Life:

- Keep dough frozen until use
- Refer to handling sheets for proper breakout, bake temperature and bake time
- This frozen dough item is best used within 112 days from manufacturing date located on the side of the box.

Statement of Potential Misuse:

Improper thawing, eating raw dough, under baking and/or not following GFP handling procedures are considered misuse of Gonnella Frozen Products frozen dough.

Contact:

1117 E. Wiley Road
Schaumburg, IL, 60173

PH: 800-262-3442

www.Gonnella.com
nationalsales@gonnella.com

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